

## Dinner Menu

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### RAW BAR & SEAFOOD COCKTAILS

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yellowfin tuna tartare* . . . . .	23	jumbo stone crab claw . . . . .	MKT
lemon aioli, cowboy chip	*subject to availability		
jumbo shrimp . . . . .	24	chilled 1.5 lb maine lobster half 26   whole 50	
spicy cocktail sauce			
king crab . . . . .	52	east & west coast oysters* . . . . .	24
spicy mayonnaise		six east or west coast, mignonette & cocktail sauce	

### SEAFOOD SAMPLER

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king crab, maine lobster, chilled shrimp, yellowfin tuna tartare, oysters	
FOR TWO* 125	
FOR FOUR* 195	

### CAVIAR SERVICE

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beluga imperial hybrid*	russian ossetra royal amber*
huso huso hybrid sturgeon	imported ossetra sturgeon
250	135

*served with traditional accoutrements*

### SOUPS & SALADS

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caesar salad . . . . .	18	wedge salad . . . . .	18	maine lobster bisque . . . . .	19
crisp romaine, parmesan, croutons, white anchovies		apple wood smoked bacon, blue cheese dressing		whipped crème fraîche	
chopped salad . . . . .	17	roasted baby beets . . . . .	19	french onion soup . . . . .	16
crisp romaine, red onion, frisée, market vegetables, oregano vinaigrette		toasted pistachio, goat cheese		gruyère, provolone gratin	

### APPETIZERS

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american wagyu sliders* . . . . .	19	jumbo lump crab cake . . . . .	24
two mini burgers, brioche bun		dill crème	
seared sea scallops* . . . . .	26	hamachi crudo* . . . . .	19
celery root purée, fennel, almonds		meyer lemon, white soy, radish	

hand cut beef tartare\*  
horseradish crème fraîche, pickled mushrooms  
19

### 954 CHEESESTEAK

hand cut wagyu, truffle, foie gras, fried onions,  
cooper sharp on a freshly baked sesame roll\*

*served with Laurent Perrier Brut 100*



## ENTRÉES

dover sole .....	72	chilean sea bass.....	57
brown butter, asparagus		yuzu butter, haricots verts	
ora king salmon* .....	49	rack of colorado lamb* .....	72
sweet peas, fava beans, lemon beurre blanc		red wine date jus, rosemary	
roasted chicken .....	41	twin lobster tails .....	86
maitake, shallots, foie gras jus		drawn butter, lemon	

## STEAKS

8 oz. filet mignon* .....	57	14 oz. prime dry aged ny strip*.....	72
12 oz. filet mignon* .....	82	18 oz. prime dry aged bone-in ny strip* .....	78
18 oz. prime dry aged ribeye* .....	88	28 oz. prime dry aged porterhouse* .....	120
		50 oz. prime tomahawk*	
		225	

## WAGYU SELECTIONS

8 oz. ribeye cap* snake river farms, idaho, usa	84
8 oz. filet mignon* westholme ranch, queensland, australia	88
18 oz. ribeye* westholme ranch, queensland, australia	125
8 oz. takamori strip* yamaguchi prefecture, japan	205
8 oz. sanuki strip* kagawa prefecture, japan	215
5 oz. authentic kobe strip* hyogo prefecture, japan	200

### STEAK ENHANCEMENTS

half maine lobster	26	foie gras	20	jumbo lump crab oscar	24
SAUCES		au poivre, red wine, béarnaise		6	

## SIDES

whipped potatoes	13	grilled asparagus	16	french fries	12
creamed spinach	15	mushrooms & shallots	15	baked idaho potato	12
bacon mac & cheese	17	haricots verts	14	truffle potato gratin	18

\*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. 07.11.24

